



5IVE STEAKS & STAPLES

*add a small wedge salad, caesar salad,
or cup of daily soup 4*

ANGUS RESERVE FILET MIGNON* 40

8oz, loaded marble potatoes, whiskey glazed carrots,
roasted garlic-herb butter

ANGUS RESERVE COULOTTE SIRLOIN* 32

8oz, truffled aligot potatoes, micro vegetables,
garlic herb butter

PORTUGUESE SEAFOOD 'CALDEIRADA' 26

scallops, shrimp, mussels, littleneck clams, finfish,
crab claws, chouriço, marble potatoes, bell pepper,
coriander leaves, tomato-saffron broth

ROASTED VERLASSO SALMON* 23

ancient grain risotto, pickled golden beets,
wilted greens, cucumber-dill labneh, garden shoots,
citrus vinaigrette

LOBSTER PIEROGI 22

maine lobster, celery root, fennel, black garlic aioli,
truffle, pickled mustard seed, crème fraiche

JOYCE FARMS CHICKEN 'PAPRIKASH' 21

free range organic breast, chanterelle mousseline,
herbed spätzle, creamed kale, paprika ragoût,
crème fraîche

MUSHROOM 'PELMENI' 18

wild mushroom and farmer's cheese dumplings,
beetroot purée, braised cabbage, baby carrots,
horseradish crème fraîche

*We proudly offer angus reserve, usda prime, snake river farms
american wagyu, kurobuta pork, msc certified seafood, durham
ranch venison, japanese A5 wagyu, and meats from a network
of the premier ranches and pastures across the globe.
Our hand-cut steaks are chosen from the top 2% of grain and
grass fed beef in the world, and aged a minimum of 28 days.*

SOUPS & ENTRÉE SALADS

*all salads and soups are created with the finest and freshest locally
sourced seasonal ingredients available.*

5IVE ONION SOUP 6

caramelized bermuda onion, vidalia onion, shallots,
scallions, garlic, maderia broth, baked gruyère crouton

DAILY SOUP INSPIRATION cup 4 | bowl 8

inquire with your server

WEDGE SALAD 9

baby iceberg, cured tomatoes, applewood bacon,
smoked blue cheese, pickled shallots, buttermilk ranch

URBAN GARDEN SALAD 10

artisan lettuces, shaved fennel, cider-poached pear,
black currants, pickled butternut squash,
marcona almonds, zingerman's fresh goat cheese,
meyer lemon vinaigrette

CAESAR SALAD 8

romaine, parmesan reggiano 'two ways',
traditional garlic-anchovy dressing,
semolina crouton

COBB SALAD 14

romaine-iceberg lettuce blend, smoked blue cheese,
boiled egg, avocado, bermuda onion,
applewood smoked bacon, smoked turkey,
cured tomato, red wine vinaigrette

our salads may be finished with your choice of:

herb-grilled chicken breast 4

roasted verlasso salmon filet* 5

prime beef tenderloin tips* 9

tiger shrimp (4) 9

butter poached U-10 scallops* (3) 10

chilled alaskan snow crab claws (4) 11

SANDWICH BOARD

complimented with "epic" chips

*add a wedge salad, caesar salad,
or cup of the daily soup 4*

*substitute fresh seasonal fruit, house frites,
or signature panko onion rings 3*

THE BIG PHIL* 13

broiled sirloin, applewood bacon, charred bell peppers,
beer braised onions, roasted mushrooms, garlic aioli,
gruyère, griddled 'everything' bun

MAD HATTIE 12

guernsey's buttermilk fried chicken breast,
nashville style hot glaze, sweet pickled shallots,
pimento cheese, iceberg, parkerhouse brioche,
cornichon

5IVE SIGNATURE STEAKHOUSE BURGER* 11

half-pound patty, pimento cheese, beefsteak tomato,
watercress, applewood bacon, caramelized cipollini,
griddled 'everything' bun

SOHO CLUB 10

hickory smoked turkey, applewood bacon, avocado,
tomato, arugula, gruyère, garlic aioli, toasted multigrain

THE EUGENE 12

maryland lump crab cake, steakhouse slaw, rémoulade,
beefsteak tomato, griddled hamtramck potato roll

THE RACHEL 11

choice of smoked pastrami or natural turkey, gruyère,
steakhouse slaw, russian dressing, griddled marble rye

HAIGHT-ASHBURGER 10

vegan black bean-quinoa patty, avocado, arugula,
cured root vegetables, black garlic aioli, scallion,
griddled hamtramck potato roll

TRI-COUNTY GRILLED CHEESE 10

pinconning cheddar, gruyère, beefsteak tomato,
caramelized cipollini onion, sourdough, pecorino crust,
tomato basil bisque

Executive Chef
SEAN MOHAN

Many items can be prepared allergen free upon request; please notify your server of your dietary restrictions and preferences. All items are freshly prepared – cooking times may vary. *Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

Split plate charge: \$5.00. For parties of six or more a 22% gratuity will be added to the check.